

# HOWARD RIPLEY WINES

BURGUNDY, GERMANY & PIEDMONT

## *Sekt Offer* GERMAN SPARKLING WINE



### Why do so many Champagne houses have German names?

Did the Champenois get all their technological know-how from Germany? Was this *Vorsprung durch Technik* 19th century style? Certainly Germans played a vital part in the early days of Champagne production. The boom in the early 1800s attracted talent and investment, and some of the most successful houses were founded by Germans, so familiar with cool climate grape-growing. Political upheavals – the odd war and revolution – meant that many returned to their homeland and founded sparkling wine houses there.

There began a long tradition of making sparkling wine – *Sekt* – in Germany. Initially quality and demand almost matched that of Champagne. A series of poor political decisions downgraded its appeal – starting World War I for example, whose peace treaty led to the loss of vineyards used for base wine. Quality was further undermined by limiting production to a small monopoly of *Sektkellereien*, who were more interested in quantity and catering to the mass market; they moved to the cheaper tank method as soon as they could.

Clumsy taxation on *Sekt*, starting in Kaiser Bill's time with the *Flottensteuer*, used to build dreadnoughts to fight the English, and ending on a regime with a sliding scale so that expensive bottles were most penalised, also did not help. By the early seventies the art of bottle fermenting *Sekt* was almost redundant, and the market was dominated by an ocean of cheap, off-dry sparklers with little appeal to more serious drinkers.

In 1971 the monopoly was abolished, and everyone could have a go at making fizz: a revival inevitably followed, and now there are some seriously good wines to be had, which do well in competitive international tastings.

As ever, prices have not largely caught up with quality, so once again you are getting a big bang.

You can go one of two ways when making fizz in Germany: use Riesling, or the usual international mix of varieties, mainly Pinot Noir and Chardonnay. In the hands of the right winemaker, each has its appeal.

## SEKTHAUS RAUMLAND

Volker Raumland makes Germany's best sparklers. Although his family has a wine estate in the Pfalz, he studied business, only then following this up with a degree at the wine school in Geisenheim. Whilst there, he realised that many of his fellow students wanted to make proper sparkling wine at their estates but lacked know-how. So he developed the idea of a mobile sparkling wine production company, which was very successful, and soon moved to making wines from his own vineyards.

Since 1990, he has lived in Flörsheim-Dalsheim, farming ten hectares which include vineyards from his family estate in the Pfalz. He has carefully selected appropriate terroirs and farms them organically: Harvesting is done by hand, and the musts handled with enormous care. Over the years he has amassed a considerable quantity of base wines for his blends, and often matures wines for many years before release. His top wines are garlanded with international prizes, and his wines lower down the range are of extraordinary quality. He has recently been joined by his two daughters.

**Rose Prestige Brut**  
**Sekthaus Raumland**  
 £129 | Case of 6 - 75cl

100% Pinot Noir gives lively floral and red berry fruit, gentle bubbles, an elegant middle and a smooth long finish with a fine dash of stoniness.

**Traubensecco**  
**Sekthaus Raumland**  
 £50 | Case of 6 - 75cl

So, it's just basically carbonated grape juice. But the bubbles are as fine as any you will experience in fruit juice. Made from the Bacchus grape, its vibrant smooth acidity is balanced by a gentle sweetness, it is a lovely refreshing drink, and beautifully packaged.

[SEE ALL WINES FROM SEKTHAUS RAUMLAND](#)

## WEINGUT PETER LAUER

Florian Lauer's now famous estate is known primarily for his excellent dry and fruity Rieslings, but he has a special place in the hearts of sparkling wine lovers: his is the source of a magical range of vintage *sekt* that is a revelation. The Saar's natural marginal climate meant that grapes which struggled to ripen were used to make sparkling wine. The unusual thing was that the Lauer family laid these wines on the lees in their cellar for decades before disgorging. Each vintage has clear stylistic differences, and they are fascinating to try.

**Saar Riesling**  
**Crémant Brut**  
**Weingut Peter Lauer**  
 £143 | Case of 6 - 75cl

Tastes exactly as a sparkling Riesling should: fresh and vibrant with good weight and balance. The mousse is fine and gentle, and there is good length and power.

**1992 Riesling**  
**Brut Natur Reserve**  
**Weingut Peter Lauer**  
 £295 | Case of 6 - 75cl

One for purists: this zero-dosage fizz has the austerity one would expect from that style, but it is beautifully balanced and fresh. There is a lovely biscuity nose, gentle citrus and saline mineral flavours and a lovely long finish.  
**Disgorged 2016**

[SEE ALL WINES FROM WEINGUT PETER LAUER](#)



## Terms and Conditions

The prices in our offer are valid until 1st May 2021.

Prices in this offer include Duty & VAT. All wines except the mixed case are also available in bond.

Unless otherwise marked, wines are packed in:

6-BOTTLE CASES (750ml)

12-BOTTLE CASES (375ml)

3-BOTTLE CASES (1500ml)

If your shipping address differs from your invoicing address, please let us know when placing your order.



## How to buy

### Phone

Please give us a call on 020 8748 2608 to place an order or for any advice.

### Email

Orders can be emailed to [info@howardripley.com](mailto:info@howardripley.com).

### Website

The wines are available on [www.howardripley.com](http://www.howardripley.com).